

**INGREDIENTS**

- 85g plain flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon ground nutmeg
- 60ml milk
- 1/2 teaspoon vanilla extract
- 70g butter
- 65g caster sugar
- 1 egg

**METHOD:**

Preheat oven to 180 C / Gas 4. Grease 2 mini muffin tins or line with paper cases.

Whisk flour, baking powder and nutmeg in a bowl.

Stir milk and vanilla extract together into the bowl.

Beat butter and 65g caster sugar together into the bowl using an electric mixer until smooth and creamy.

Next beat in the egg.

Spoon batter into a piping bag and pipe into muffin cups, about 2/3-full.

Bake in the preheated oven until a skewer inserted in the centre of one doughnut comes out clean, 10 to 12 minutes.

Mix 65g sugar and cinnamon together in a bowl; add warm doughnuts and gently toss with hands until coated.

<u>MAKES</u>	<u>TIME TO PREPARE</u>	<u>TIME TO COOK</u>	<u>COOKING TEMP</u>
8	20 MINS	10 MINS	180C

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**DOUGHNUTS**



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